

Bread Squares toasted and dipped in Olive Oil

Supplies: 1 Dozen Baguettes or similar small French bread loaves
1 Bottle Virgin Olive oil (use as needed)
Tuscany Blend Spices (Sun-dried Tomato & Basil) Dipping Seasoning
Grated Parmesan Cheese
6 Cloves Garlic
3 saucers or shallow bowls (one at each table)

Slice the Baguettes into $\frac{1}{4}$ to $\frac{1}{2}$ inch thick slices- Toast in 400 degree oven (do not burn)

Cut garlic cloves in half and rub toasted bread slices with garlic

Put two tbsp of olive oil in each saucer with sprinkle of seasoning and 1 tsp of Parmesan cheese, and let stand for 20-30 minutes to increase flavor.

Dip toast into seasoned oil and enjoy with your wine.